

Michael Landis Cheese Pairings & Recipes

Recipe featured at the Aprons Cooking School – Cheese, Wine & Dinner

Beemster Broccoli Bake paired with Federalist Lodi Zinfandel

Beemster Classic

Beemster is more than a cheese. It's a place. It's a flavor. Tucked into the countryside of north Holland, the Beemster is renowned for producing the richest and creamiest milk, which our master cheesemakers use to handcraft Beemster's award-winning cheeses. Young, creamy, and as its name suggests, mild in flavor. An excellent showcase for the rich sweetness of Beemster milk.

Federalist Lodi Zinfandel

There is no grape as markedly American as Zinfandel. And no place like Dry Creek Valley, with its potent heat by day and Pacific-cooled breeze by night, to bring forth that larger-than-life berry fruit character in every bottle. Dry Creek Valley, Zinfandel; Carignane 14.90% 16 months in 20% new oak barrels

Beemster Broccoli Bake



Side Dish Prep Time: 15 min. Cook Time: 45 min. Ready in: 60 min. Servings: 6

- 8 cups small broccoli florets
 - 5 tbsp butter
 - 1 small onion, chopped
 - 2 cloves garlic, crushed
 - 3 tbsp all-purpose flour
 - 1½ cups whole milk
 - 2 cups shredded Beemster Classic
 - 1 cup buttery cracker crumbs (about 20 crackers)
1. Preheat oven to 350°F.
 2. Bring a large pot of salted water to a boil over high heat. Add broccoli and cook 4 minutes or until tender-crisp.
 3. Meanwhile, melt 3 tablespoons butter in medium saucepot over medium heat.
 4. Add onion and salt and cook 4 minutes or until almost tender. Add garlic and cook 30 seconds. Stir in flour and cook 2 minutes, stirring constantly. Gradually whisk in milk until smooth. Bring to a boil over medium heat, stirring occasionally.
 5. Reduce heat to medium-low and simmer 2 to 3 minutes or until thickened.
 6. Stir in 1-1/2 cups Beemster until melted and smooth.
 7. Arrange broccoli in 1-1/2 quart baking dish. Pour sauce over broccoli.
 8. Melt remaining 2 tablespoons butter and stir in cracker crumbs. Sprinkle crumbs and remaining Beemster over broccoli.
 9. Bake 30 minutes or until broccoli is tender and crumbs are golden.